WASHINGTON COUNTY NUTRITION PROGRAM MARCH 2023 MENU IS SUBJECT TO CHANGE******	Meals must be eaten on the Day of delivery!! Should you need to reheat the meals microwave for 2-3 minutes OR place in a 350 degree oven for no longer than 10 minutes in an oven safe container.	MEAL CONSISTS OF: Protein-2 oz minimum Vegetables-1/2 - 1 cup Fruit-1 cup Starch-1/2 cup 100% Whole Wheat Bread, butter, 1% milk served daily When gravy is provided, low sodium is always used	Need to cancel or restart your meals? Call (518)746-2357 For the safety of our Drivers please restrain your dog!!!	Suggested Contribution is \$3.00 per meal. Visitors and guests under 60 yrs of age, \$5.00 per meal. The Nutrition Program is funded by participants' contributions, Washington Cty Board of Supervisors and NYS Office for the Aging.
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MEAL SITES: CAMBRIDGE: (518)677-8592 KINGSBURY: (518)747-9352 WHITEHALL: (518)499-2482	Please note: Our program is more liberal with diets on <i>holidays and birthdays</i> as is the position of the AND to improve quality of life. Should you have a concern please contact your RDN @ (518)488-8875	CHICKEN MARSALA MADE WITH LOW SODIUM GRAVY OVER WHOLE WHEAT PASTA ITALIAN BLEND VEGETABLES WW DINNER ROLL IN TRAY CHILLED PINEAPPLE 1	CHEESEBURGER ON A WW BUN BROCCOLI FLORETS MIXED VEGETABLES FRUITED JELLO 2	LEMON BUTTER SCROD OVER BROWN RICE STEAMED SPINACH WW DINNER ROLL IN TRAY FRESH CLEMENTINE/OATMEAL RAISIN COOKIE 3
LOW SODIUM HOT DOG W/ MEATSAUCE ON A WW BUN YELLOW SWEET CORN CALI BLEND VEGETABLES GRANNY SMITH APPLE 6	ROAST PORK LOIN W/LS GRAVY MASHED FRESH SWEET POTATOES MIXED VEGETABLES FRUIT COCKTAIL 7	OVEN FRIED CHICKEN PARMESAN OVER WW PASTA GREEN PEAS WW DINNER ROLL IN TRAY FRESH GRAPES 8	HEARTY BEEF STEW MADE W/ LS GRAVY, POTATOES, PEAS AND CARROTS/GREEN BEANS WW DINNER ROLL IN TRAY DICED PEACHES AND CREAM 9	MACARONI AND CHEESE SUGAR SNAP PEAS BABY CARROTS SLICED APPLES WITH CINNAMON 10
HAM WITH PINEAPPLE RING FRESH CUBED SWEET POTATOES FRENCH STYLE GREEN BEANS FRESH ORANGE	TURKEY A LA KING OVER RICE BUTTERNUT SQUASH CAULIFLOWER FRUIT MEDLEY MADE IN HOUSE 14	CHEFS SALAD W/EGG, TURKEY, SWISS OVER FRESH GREENS MARINATED CUCUMBERS WW DINNER ROLL FIG NEWTONS 15	HAPPY ST PATRICKS DAY!! CORNED BEEF OVER CABBAGE STEAMED CARROTS STEAMED POTATOES CLASSIC DINNER ROLL IRISH TEA CAKE  16	STUFFED SHELLS W/ MARINARA SAUCE ASPARAGUS CARROT COINS DICED PEARS W/CREAM 17
LEAN BEEF WITH PEPPERS AND ONIONS OVER WW PASTA NORMANDY BLEND WW DINNER ROLL IN TRAY FRESH BANANA 20	BBQ CHICKEN LEG/THIGH MASHED FRESH SWEET POTATOES COLLARD GREENS RED DELICIOUS APPLE 21	CHEFS CHOICE!! ENJOY 😉	HAPPY MARCH BIRTHDAYS!! HOMESTYLE MEATLOAF W/LS GRAVY OVEN BROWN POTATOES BRUSSEL SPROUTS SUNSHINE BAR 23	BROCCOLI AND CHEESE QUICHE WARM BEETS/YELLOW SWEET CORN TROPICAL FRUIT 24
ROAST BEEF W/LS GRAVY BAKED POTATO YELLOW SQUASH FRESH PEAR 27	PORK CHOP SUPREME MASHED FRESH SWEET POTATOES BROCCOLI FLORETS CINNAMON APPLESAUCE 28	GARLIC LEMON CHICKEN W/LS GRAVY OVER BROWN RICE FIESTA BLEND VEGETABLES WW DINNER ROLL IN TRAY MACINTOSH APPLE 29	ITALIAN BAKED ZITI MADE W/ LEAN GROUND BEEF AND WW PASTA MIXED VEGETABLES FRUIT MEDLEY MADE IN HOUSE WW DINNER ROLL 30	FISH FLORENTINE RED POTATO WEDGES BUTTERED PEAS WW DINNER ROLL IN TRAY FRESH GRAPES 31